

2013 KIANA - PINOT NOIR
ESTATE GROWN - WILLAMETTE VALLEY

WILLAKENZIE ESTATE



VARIETAL
100% Pinot Noir

CLONES
Dijon Clones 777 & 114

APPELLATION & AVA
Willamette Valley
Yamhill Carlton AVA

VINEYARDS
6.72 Acres

TERROIR
Sedimentary Willakenzie Soil

HARVEST DATE
October 9, 2013

OAK
40% New Oak

AGING
14 Months in French Oak Barrels

SKIN CONTACT
23 Days

MALOLACTIC FERMENTATION
6 Months

BOTTLING DATE
March 5, 2015

FINAL ANALYSIS
Alc-13.5%, pH-3.75, TA-4.8

CERTIFICATIONS
L.I.V.E Certified Sustainable
Grapes and Wine & Salmon Safe

TASTING NOTES
The 2013 Kiana is garnet-ruby in color with sweet aromas of blueberry pie and rose petals. This wine has fresh cranberry and cherry flavors and a very light minty note on the palate. The finish has fresh, zesty acidity, and well-integrated, round tannins.

FOOD PAIRING
Pairs nicely with grilled salmon with a pea puree.

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